

Judith A. Monroe, M.D. State Health Commissioner



DATE:

June 30, 2009

TO:

All Local Health Departments

Attn: Chief Food Inspection Officer

FROM:

A. Scott Gilliam, MBA, CP-FS Manager, Food Protection Program

SUBJECT:

Buffalo SAV Inc Recall

SUGGESTED

ACTION:

Class II Recall; Frozen Meat and Poultry Products Due To Unapproved Ingredient;

Recommend notification to establishments that may carry these products via phone, fax or e-

mail.

From the information provided by USDA, the products being recalled were NOT distributed in the State of Indiana, but were distributed in the neighboring State of Illinois. The firm is recalling approximately 208,768 pounds of frozen meat and poultry products because they contain an unapproved ingredient, Amaranth Red #2, that is declared on the label, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today. Detail information is not available at this time. Please notify this office at 317-233-7360 if any recalled product is found.

New York Firm Recalls Frozen Meat and Poultry Products Due To Unapproved Ingredient

Recall Release

CLASS II RECALL HEALTH RISK:

FSIS-RC-036-2009

LOW

Congressional and Public Affairs (202) 720-9113 Peggy Riek

WASHINGTON, June 30, 2009 - Buffalo SAV, Inc., a Buffalo, N.Y., establishment, is recalling approximately 208,768 pounds of frozen meat and poultry products because they contain an unapproved ingredient, Amaranth Red #2, that is declared on the label, the U.S. Department of Agriculture's



Food Safety and Inspection Service (FSIS) announced today.

The provisional listing and certification of FD&C Red #2 (Amaranth Red #2) was terminated by the U.S. Department of Health and Human Services' Food and Drug Administration. Amaranth Red #2 is not approved for use in products sold in the United States.

The following products are subject to recall: [View Labels, PDF Only]

- 16- and 32-ounce bags of "GRANDMA'S perogies, ПЕЛЬМЕНИ СИБИРСКИЕ, SIBERIAN brand, PELMENI, PORK & BEEF DUMPLINGS." Each bag bears the establishment number "EST. 33814" inside the USDA mark of inspection.
- 16- and 32-ounce bags of "GRANDMA'S perogies, ПЕЛЬМЕНИ ИНДЮШАЧЬИ, TURKEY, PELMENI, TURKEY DUMPLINGS." Each bag bears the establishment number "P-33814" inside the USDA mark of inspection.
- 16- and 32-ounce bags of "GRANDMA'S perogies, ПЕЛЬМЕНИ УКРАИНСКИЕ, UKRAINIAN brand, PELMENI, PORK DUMPLINGS." Each bag bears the establishment number "EST. 33814" inside the USDA mark of inspection.
- 16- and 32-ounce bags of "GRANDMA'S perogies, ПЕЛЬМЕНИ ТЕЛЯЧЬИ, VEAL, PELMENI, VEAL DUMPLINGS." Each bag bears the establishment number "EST. 33814" inside the USDA mark of inspection.
- 16- and 32-ounce bags of "GRANDMA'S perogies, ПЕЛЬМЕНИ УРАЛЬСКИЕ, MONASTERY brand, PELMENI, CHICKEN & BEFF DUMPLINGS." Each bag bears the establishment number "P-33814" inside the USDA mark of inspection.
- 16- and 32-ounce bags of "GRANDMA'S perogies, ПЕЛЬМЕНИ KYPИHHЫE, CHICKEN, PELMENI, CHICKEN DUMPLINGS." Each bag bears the establishment number "P-33814" inside the USDA mark of inspection.

There are no package or case codes. The frozen meat and poultry products were produced from June 1, 2008, through June 5, 2009, and were sent to distributors and retail establishments in California, Illinois, New York and Pennsylvania.

The problem was discovered by the New York State Department of Agriculture & Markets and reported to FSIS by the company. FSIS has received no reports of illness due to consumption of these products. Anyone concerned about a reaction should contact a physician.

Media and consumers with questions about the recall should contact company President Vladimir (Walter) Kashuba at (716) 895-1404.

Consumers with food safety questions can "Ask Karen," the FSIS virtual

representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from I0 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

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www.fsis.usda.gov

Food Safety Questions? Ask Karen!

FSIS' automated response system can provide food safety information 24/7

Last Modified: July 1, 2009

USDA Recall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.